

2020 Camp Big Horn at Circle X Ranch Food Allergies and Intolerances Form

Allergies and special diets are a common concern of our camp participants. Our food service providers are experienced with accommodating most diets, including food allergies, religious restrictions, and other health-related diets. While we work to meet all dietary requirements, food is prepared in an area with milk, egg, peanut, tree nut, wheat, soy, and fish and cross contamination can occur.

Upon arrival at camp, and prior to the first meal eaten, it is the participant's responsibility to identify themselves to our staff, and the cooperate in helping us meet their needs.

Refrigerated spaces are provided for those wishing to bring their own foods. No discount will be provided for individuals not eating from the provided menu.

Participant Information Name: _____ Unit #: _____ Week Attending: _____
Food Allergies Please describe all food allergies that will create dietary restrictions for this participant. Be as specific as possible. _____ _____
Food Intolerances Please describe all food intolerances that will create dietary restrictions for this participant. Be as specific as possible. _____ _____
Dietary Needs Questionnaire <ul style="list-style-type: none">• What are the participant's preferred food substitutions, if any (i.e soy butter for peanut butter, gluten-free breads, soy milk)? _____ _____• What type of contact will cause a reaction? _____ Airborne _____ Trace Cross Contact _____ Ingestion Please Explain: _____• Does the participant understand the food allergy and what needs to be done to manage it? _____ Yes _____ No Please Explain: _____• Is there any other information you would like to share to help us meet this participant's needs? _____ _____

Menus will be posted online two weeks prior to this participant's camp date. This form should be submitted to the camp 30 days prior to check-in. Failure to do so will result in extra charges. Please email it to campbighorn2020@gmail.com.

The Boy Scouts of America, Greater Los Angeles Area Council makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. Participants with food allergies need to be aware of all of the risks. Food production staff will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating.

By signing this, I am certifying I understand the disclaimers contained in this Form and I verify the information provided is correct and true.

Participant (if over 18)/Parent/Guardian Signature

Date